In the Claims:

Please amend the claims as follow:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

- 1. (Previously Presented) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition comprising an amino acid selected from the group consisting of lysine, aspartic acid, and mixtures thereof; a metal oxide selected from the group consisting of CaO, MgO, ZnO, and mixtures thereof; and an organic acid selected from the group consisting of malic acid, citric acid, succinic acid, and mixtures thereof; the composition added in an amount between 0.001% and 2% (w/w) of the food product, wherein photooxidation or air oxidation is reduced.
- 2. (Currently Amended) The method of claim 1 wherein the molar ratio of the amino acid to metal ion oxide is between 0.01 and 20.
- 3. (Currently Amended) The method of claim 1 wherein the molar ratio of earboxylic organic acid to metal ion oxide is between 0.01 and 20.
- 4. (Currently Amended) The method of claim 2 wherein the molar ratio of the amino acid to metal ion oxide is between 0.1 and 4.
- 5. (Currently Amended) The method of claim 2 wherein the molar ratio of earboxylic organic acid to metal ion oxide is between 0.1 and 4.
 - 6. (Cancelled)
 - 7. (Cancelled)
 - 8. (Previously Presented) The method of claim 1, wherein the food product is milk.

- 9. (Previously Presented) The method of claim 8, wherein the food product includes 0.01% to 1.0% (w/w) of the antioxidation composition.
- 10. (Previously Presented) The method of claim 1, wherein the food product is white chocolate.
- 11. (Previously Presented) The method of claim 10, wherein the food product includes 0.1% to 0.5% (w/w) of the antioxidation composition.
 - 12. (Cancelled)
- 13. (Previously Presented) The method of claim 8, wherein the food product includes 0.01% to 2.0% (w/w) of the antioxidation composition.
- 14. (Currently Amended) The method of claim 9, wherein the antioxidation composition is a 65% (w/w) aqueous solution of lysine:magnesium ion oxide:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.
- 15. (Currently Amended) The method of claim 11, wherein the antioxidation composition comprises lysine:calcium ion oxide:malic acid:citric acid with a molar ratio of 1.49:1:2.16:0.72.
- 16. (Previously Presented) A method of reducing photooxidation or air oxidation in a food product comprising the step of dispersing within the food product an antioxidation composition, wherein the antioxidation composition is formed from a mixture comprising an amino acid selected from the group consisting of lysine, aspartic acid, and combinations thereof; a metal oxide selected from the group consisting of CaO, MgO, ZnO, and combinations thereof; and an organic acid selected from the group consisting of malic acid, citric acid, succinic acid, and combinations thereof; the composition added in an amount from 0.001% to 2% (w/w) of the food product, wherein photooxidation or air oxidation is reduced.
- 17. (Previously Presented) The method of claim 16, wherein the mixture includes the amino acid and the metal oxide in a molar ratio of 0.01 to 20.

- 18. (Currently Amended) The method of claim 16, wherein the mixture includes the earboxylie organic acid and the metal oxide in a molar ratio of 0.01 to 20.
- 19. (Previously Presented) The method of claim 16, wherein the mixture includes the amino acid and the metal oxide in a molar ratio of 0.1 to 4.
- 20. (Currently Amended) The method of claim 16, wherein the mixture includes the carboxylic organic acid and the metal oxide in a molar ratio of 0.1 to 4.
- 21. (Previously Presented) The method of claim 16, wherein the food product is milk.
- 22. (Previously Presented) The method of claim 16, wherein the food product is white chocolate.
- 23. (Previously Presented) The method of claim 16, wherein the food product includes 0.01% to 2.0% (w/w) of the antioxidation composition.